LIMITED ONE-YEAR WARRANTY

Rival® warrants this product to be free from defects in materials or workmanship for one (1) year from date of original purchase. If you have a claim under this warranty please follow these procedures:
1) Within the first 45 days from date of original purchase, defective product should be returned to original place of purchase for replacement (with proof-of-purchase).
2) Within the first 12 months from date of purchase Rival will repair or replace (at no charge) the defective product if it is delivered freight prepaid during that period to an authorized service station. To obtain warranty service visit:

www.rivalproducts.com

Or, you may write to Rival c/o The Holmes Group, attention: Consumer Returns, 32 B Spur Drive, El Paso, TX 79906. Proof of purchase is required when requesting warranty service - SAVE YOUR SALES RECEIPT. This warranty is extended only to the original purchaser and does not apply to commercial use, unreasonable use, or to damage to the product (not resulting from defect or malfunction) while in the possession of the consumer. **Rival disclaims all responsibility for consequential, incidental, or commercial losses caused by the use of this product.** Some states do not allow this exclusion or limitation of incidental or consequential losses, so the foregoing disclaimer may not apply to you. This warranty gives you specific legal rights, and you may also have other legal rights which vary from state to state.

RIVAL

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RIVAL

TO450

4-Slice Toaster Oven and Broiler

Owner's Guide

READ AND SAVE THESE INSTRUCTIONS

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions before using.
2. Do not touch hot surfaces. Use handles and knobs.
3. To protect against electrical shock do not immerse cord, plugs or oven in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the manufacturer (see warranty) for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch heated surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. To disconnect, rotate the TIMER DIAL to the OFF position, then remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. Oversize foods or metal utensils must not be inserted in the Toaster Oven as they may create a fire or risk of electric shock.
15. A fire may occur if the Toaster Oven is covered or touching flammable material, including curtains, draperies, walls, or the like, when in operation. Do not store any item on top of the appliance when in operation.

IMPORTANT SAFEGUARDS (CONT.)

16. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electric shock.
17. Extreme caution should be exercised when using containers constructed of other than metal or glass.
18. Do not store any cardboard, paper, plastic or other flammable items inside the oven. Store only the accessories provided inside the oven.
19. Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.
20. To turn the oven off, rotate the TIMER DIAL to the OFF position.
21. Use extreme caution when removing pan or disposing of hot grease.

SAVE THESE INSTRUCTIONS

- FOR HOUSEHOLD USE ONLY. .
- No user-serviceable parts inside. Do not attempt to service this product.
- A short power supply cord is provided to reduce the risk of becoming entangled in or tripping over a longer cord. An extension cord may be used with care. However, the marked electrical rating should be at least as great as the electrical rating of the Toaster Oven Broiler. The extension cord should not be allowed to drape over the counter or tabletop where it can be pulled on by children or tripped over.

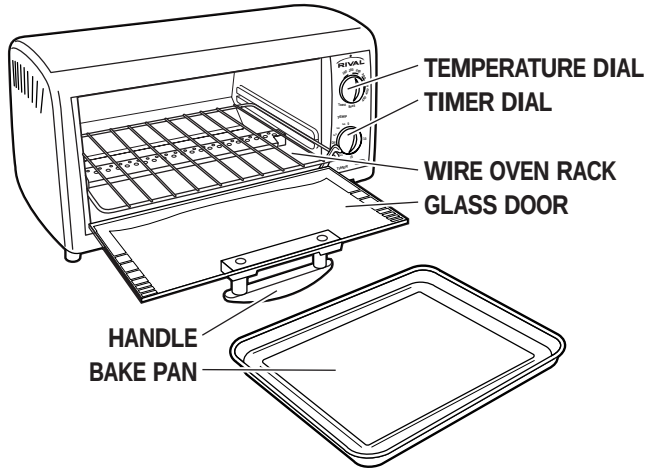
POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way. If the plug fits loosely into the AC outlet or if the AC outlet feels warm do not use that outlet.

ADDITIONAL IMPORTANT SAFETY INSTRUCTIONS

- Leave 6 – 8 inches of open surface all around the exterior of the Toaster Oven.
- Place the Toaster Oven on a dry, level heat resistant surface.
- The Toaster Oven should be operated on a separate electrical circuit from other appliances. If the circuit is overloaded, this appliance may not operate correctly.
- Do not use airtight containers inside the oven. Containers must have room to allow for expansion of liquids.
- Do not touch hot surfaces such as the GLASS DOOR, top and sides.
- Watch the toasting process carefully when toasting items such as stale toast, croutons and crackers. Select a light setting for these types of foods.
- Do not use any sharp utensils to clean the GLASS DOOR as this may cause damage to the glass or breakage. Clean only with a soapy damp rag.

KNOW YOUR TOASTER OVEN AND BROILER



PREPARING YOUR TOASTER OVEN AND BROILER FOR USE

Your Rival® Toaster Oven is equipped with all of the options of a full-size oven in a countertop appliance – it toasts, bakes and broils.

NOTE: Initial start up operation may result in minimal smell and smoke (about 15 min). This is normal. It is due to the protective substances on the heating elements, which protect them from salt effects during shipment from the factory.

OPERATING INSTRUCTIONS FOR TOASTING

1. Rotate the TEMPERATURE DIAL to toast
   A. Open the GLASS DOOR and place the bread on the wire rack (up to 4 slices).
   B. The WIRE OVEN RACK will slide out when the door is opened.
   C. Remember to remove the BAKE PAN first.
2. The TIMER DIAL is the ON/OFF switch
   A. Choose your color preference by adjusting the TIMER DIAL to select light, medium or dark.
   B. To test the toasting of your type of bread, we suggest starting at a medium setting as bread varies according to humidity, thickness and texture. Each type of bread will toast differently according to these properties.

IMPORTANT:

When choosing toast color (light, medium or dark) always rotate the timer over 5 minutes and then rotate back to dark, medium or light. This will ensure that the timer operates correctly and safely.

- When the toast cycle is finished the bell will ring and the electrical power is automatically turned off.
- To stop the cycle at any time, turn the timer clockwise to the OFF position and the bell will ring.
- Four (4) slices will be lighter than one (1) slice, adjust TIMER DIAL accordingly.
- If toasting only one slice, place bread in the center of the WIRE OVEN RACK, 4 slices should be toasted side by side.

In this cycle, both the top and bottom heating elements operate.

OPERATING INSTRUCTIONS FOR BAKING

1. Place the food on the multi-use pan and then place the pan on top of the WIRE OVEN RACK in the oven. Close the GLASS DOOR.

NOTE: We suggest to always preheat the oven at this setting before placing the food inside.

2. Rotate the TEMPERATURE DIAL to the desired temperature.
3. The TIMER DIAL is the ON/OFF switch.

After rotating the TEMPERATURE DIAL to your desired temperature, you must select the TIMER DIAL with the following options.

   A. For short baking times, rotate the TIMER DIAL clockwise (up to 15 minutes). At the sound of the bell, the bake function will turn off automatically.
   B. For longer baking times, rotate the TIMER DIAL counter-clockwise to the STAY ON setting. The cooking will continue until the TIMER DIAL is manually turned off. The bell will sound after the timer is manually switched off.

NOTE: In this cycle, both the top and bottom heating elements operate.

OPERATING INSTRUCTIONS FOR BROILING / TOP BROWN

1. Place the food on the multi-use pan and then place the pan on the top of the wire rack in the oven. Close the GLASS DOOR.
2. Rotate the TEMPERATURE DIAL clockwise to the BROIL position.
3. The TIMER DIAL is the ON/OFF switch.

After rotating the TEMPERATURE DIAL to the BROIL position, select the TIMER DIAL with the following options.

   A. For short time broiling, rotate the TIMER DIAL clockwise (up to 15 minutes). At the sound of the bell, the broil function will automatically turn off.

OPERATING INSTRUCTIONS FOR BROILING / TOP BROWN (CONT.)

B. For long time broiling, rotate the TIMER DIAL counter-clockwise to the STAY ON setting. The broiling will continue until the TIMER DIAL is manually turned to the off position and the bell will sound.

In this cycle, only the upper heating element operates.

NOTE: Always monitor the food at this setting to ensure that you are not over cooking.

We suggest using the timer as food can burn quickly at this setting.

When broiling, turn the food over for even cooking. Food should not be placed directly on the WIRE OVEN RACK.

For top browning simply broil as long as desired.

Do not pre-heat.

Do not allow aluminum foil to touch the heating elements.

USEFUL TIPS

1. Condensation will appear on the GLASS DOOR for some foods and then disappear. This is normal.
2. Cook food immediately after defrosting.
3. Frozen foods and thick meats will take longer to cook.
4. Avoid opening the GLASS DOOR too frequently to prevent heat loss.
5. When toasting frozen bread or more than one fresh slice, the toast preference should be at a darker setting than if you were toasting one regular slice.
6. When broiling, smoke will likely appear. Removing excess fat prior to broiling can reduce this. Always use the multi-purpose pan.

IMPORTANT:

When setting the timer for less than 5 minutes, always rotate the timer past 5 minutes and then rotate back to your chosen time. This will ensure a safe and accurate time.

HOW TO CLEAN YOUR TOASTER OVEN AND BROILER

1. Before using your Rival® Toaster Oven, wash all of the accessories – WIRE OVEN RACK and BAKE PAN – in hot water with detergent soap.
2. Initial start up operation may result in minimal smell and smoke (about 15 minutes). This is normal. It is due to the protective substance on the heating elements which protects them from salt effects during shipping from the factory.
3. Always make sure that the appliance is unplugged and cooled before cleaning.

HOW TO CLEAN YOUR TOASTER OVEN AND BROILER (CONT.)

4. The WIRE OVEN RACK can be removed easily for cleaning. Open the GLASS DOOR, tilt up slightly and pull toward you until it slides out completely. Once the rack is removed, clean the interior with a damp cloth. To replace the WIRE OVEN RACK, open the GLASS DOOR and tilt upward slightly. Slide the rack into the two rack grooves on either side of the chamber, push straight to the back of the oven chamber. Ensure that the automatic door hook is in the correct position to push the WIRE OVEN RACK towards the rear of the chamber. The exterior may be wiped with a damp cloth.

Remember: Do not place the entire unit in water or any liquid.

DO NOT WIPE THE HEATING ELEMENTS – They are self cleaning.

5. Cleaning the bottom of the crumb tray
   A. This appliance has a drop open crumb tray at the bottom of the baking chamber. First, unplug the appliance and allow it to cool.
   B. To clean out the crumbs, simply tilt the unit backwards and pull down on the crumb knob located at the exterior center bottom of the baking chamber and allow to drop on the counter top.
   C. Washing of the interior of the crumb tray is accomplished by placing the unit on its backside and allowing the crumb tray to fall forward for easy cleaning.
   D. DO NOT use the dishwasher to clean any of the accessories, which are included with this product.
   E. DO NOT use any abrasive cleaning products.
   F. Clean accessories with a soft cloth in hot water with liquid detergent or soap.
   G. After cleaning, close the access panel and check that it is locked securely into position.

HOW TO CLEAN YOUR TOASTER OVEN AND BROILER (CONT.)

CAUTION

- TO PROTECT COUNTERTOP FROM DAMAGE, THE TOASTER OVEN / BROILER MUST BE OPERATED WITH THE CRUMB TRAY IN PLACE, SECURELY CLOSED AND CLEANED OF EXCESS FOOD.
- NEVER OPERATE YOUR TOASTER OVEN / BROILER WITH THE GLASS DOOR OPEN.
- NEVER PUT THE BAKE PAN (OR ANY OTHER ACCESSORY) DIRECTLY ON THE TOP OF THE LOWER HEATING ELEMENT.
- THE EDGES OF THE METAL GUARD COVERING THE LOWER HEATING ELEMENT SHOULD NEVER BE TOUCHED DURING CLEANING. ALWAYS USE A SOFT BRUSH OR OTHER UTENSIL TO PREVENT INJURY.

TAKE CARE

- Always leave at least 1" between the top of food and the top heating elements.
- Remove all plastic and paper from food, TV dinners, etc. before cooking.
- Always use oven mitts to remove multi-use pan after cooking.

RECIPE GUIDE

- Remember in BAKE function only, preheat oven for 5 minutes
- Always use oven mitts to remove multi-use pan after cooking.

COOKING TIME AND TEMPERATURE

FOOD	QUANTITY	COOKING INSTRUCTIONS
Frozen Pizza	2 – 4 Slices	Bake on multi-use pan at 450º F for 15 – 20 minutes.
Bacon	4 – 6 strips	Bake on multi-use pan at 450º F. Use timer set to 7 – 12 minutes according to taste preference.
Hot Dogs	4 – 8 hot dogs	Broil on multi-use pan. Set timer to 15 minutes and add time according to taste. Turn hot dogs often.
Hamburgers	Up to 4 pieces	Bake on multi-use pan at 450º F for (1/4 lb. each) 20 minutes.
Frozen French Fries	Fill BAKE PAN one layer only	Bake in "Stay On" mode for 20 minutes, then broil for 5 minutes or more according to taste preference.
Leftovers	Fill BAKE PAN one layer only	Bake at 250 – 375º F with timer for 15 minutes. Continue according to taste.
Chicken	Fill BAKE PAN one layer only	Bake at 450º F for 35 minutes or until juices run clear with the "Stay On" setting.
TV Dinners		Place foil container directly on WIRE OVEN RACK. Follow package directions.
Baked Potato	1 – 5 potatoes	Wash and pierce with a fork. Option – brush on olive oil. Bake at 450º F for 60 – 95 minutes with "Stay On" setting.
Pork Chops	Up to 4 chops	Place on multi-use pan and broil for 35 min. Turn over at least two times.

COOKING TIME AND TEMPERATURE (CONT.)

NOTE: The recipe guide is for suggestion only. Temperatures may vary depending on the size and consistency of the food. Frozen food will take longer to cook than thawed food.

QUESTIONS AND ANSWERS

Q ***Unit smokes during baking or broil function***

A Initial start up operation may result in minimal smoke or smell (about 15 minutes). This is normal and due to the protective substance on the heating elements which protects them from salt effects during shipping.

Smoke in baking function often means the BAKE PAN or interior of oven is dirty. Clean per instructions.

Smoke almost always appears in broiling and is normal. Cut off excess fat prior to broiling to reduce smoking.

Stop using the appliance if smoke source is the power cord. Unplug immediately.

Q ***The WIRE OVEN RACK is stuck and GLASS DOOR does not operate smoothly.***

A Remove wire oven rack and clean inside the WIRE OVEN RACK grooves inside the oven chamber. Also clean inside of crumb tray. Check that hook on GLASS DOOR is properly aligned into WIRE OVEN RACK.

Q ***Toast is black and smoking or too light.***

A Choose lighter or darker toast setting.

NOTES